

WHAT IS CLAIMED IS:

1. A fluid, shelf-stable batter comprising wheat flour, sugar syrup shortening and an encapsulated leavening system, wherein the sugar syrup is essentially the sole moisturizing agent in the batter, the batter is characterized by being pourable and having a pH below about 6 and a water activity below about 0.8.
- 5 2. The fluid shelf-stable batter of Claim 1 wherein the pH is below about 5.7.
3. The fluid shelf-stable batter of Claim 1 wherein the pH is less than 5.25.
4. The fluid shelf-stable batter of Claim 1 wherein the pH is about 5.5 to about 5.7.
5. The fluid shelf-stable batter of Claim 1 wherein the water activity is below about 0.75.
- 10 6. The fluid shelf-stable batter of Claim 1 wherein the water activity is about 0.72 to about 0.73.
7. The fluid shelf-stable batter of Claim 1 wherein the batter does not contain an effective amount of anti-microbial agents.
8. The fluid shelf-stable batter of Claim 1 wherein sugar syrup is a corn syrup.
- 15 9. The fluid shelf-stable batter of Claim 8 wherein the corn syrup is high fructose corn syrup.
10. The fluid shelf-stable batter of Claim 1 further comprising at least one dry ingredient selected from the group consisting of soy flour, wheat starch, non-fat dried milk; dried whole egg.
11. The fluid shelf-stable batter of Claim 1 further comprising at least one gum.
- 20 12. The fluid shelf-stable batter of Claim 1 wherein the sugar syrup comprises at least about 60 weight percent of the total batter.